

NoBull Lettuce Wraps:



Ingredients:

- 4 NoBull Burgers, thawed and sliced into thin strips
- 1 green bell pepper, sliced
- 1 onion, sliced
- 4-6 slices of your favorite cheese (vegan or dairy)
- 4 hoagie rolls
- 2 tbsp olive oil
- Salt and pepper to taste

Instructions:

1. Heat oil of your choice in a large skillet over medium heat. Add sliced NoBull Burgers to the skillet and cook for 5-7 minutes, stirring occasionally, until they start to brown.
2. Add sliced bell pepper and onion to the skillet and cook for an additional 5-7 minutes, until the vegetables start to soften.
3. Season the mixture with salt and pepper to taste.
4. Preheat your oven to 350°F.
5. Slice the hoagie rolls in half and place them on a baking sheet. Toast the rolls in the preheated oven for 5-7 minutes, until lightly crispy.
6. Divide the NoBull Burger/pepper mixture among the toasted rolls. Top each sandwich with 1-2 slices of cheese.
7. Return the sandwiches to the oven and bake for an additional 3-4 minutes, until the cheese is melted and bubbly.
8. Serve hot and enjoy!